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# WEST LAFAYETTE FIRE DEPARTMENT

300 NORTH STREET
WEST LAFAYETTE, INDIANA 47906
MAIN PHONE: 765-775-5175

TO: West Lafayette Common Council

FR: Chief Timothy J. Heath

RE: October 2015 Report

<u>Call Totals</u>: West Lafayette Fire responded to 186 Total Calls in October: 114 Medical, 7 Fire, 4 Hazardous Condition, 21 Service Calls, 10 Good-Intent Calls, 26 False Alarms, and 4 Other, bringing the total number of runs for the year to 1766.

Training: October was an exciting month for the West Lafayette Fire Department. The month started with Firefighters Chad Dazey and Jeff Lyons attending a live-fire boot camp at the Fire Department Training Network where they practiced engine company and ladder company skills under live-fire conditions. They both said the 3-day hands-on training was some of the most intense training they have ever experienced. All three shifts took part in EMS in-service training with Lynnette Lister which included blood borne pathogens and care of geriatric patients. Every October, WLFD members complete a test on every piece of fire hose in WLFD's inventory. This month's testing provided great training in hose line and pump operations. The department closed out the month with each shift taking part in Hazardous Materials refresher training with Instructor Joe Heater. The session covered how the department can help in a Hazardous Materials emergency along with the tools the department will use to accomplish safe operations. Throughout the month, department members also completed 114 hours of individual station training hours consisting of truck maintenance, building tours, gear review, and new firefighter orientation training. This brought the total man hours of training for October to 440.5.

<u>Inspections:</u> Fire Inspector Jodie Imel completed numerous activities this month including 36 Inspections (including consultations via telephone, email, on-site; fire prevention inspections and reinspections; and planning inspections), bringing her monthly total for all activity types to 41 and her yearly total for all activity types to 1093.

Timothy J. Heath

Fire Chief, West Lafayette

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### Monthly Incident Counts By Station

# Alarm Date Between {10/01/2015} And {10/31/2015}

Station #	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total	Percent
	0	0	0	0	0	0	0	0	0	4	0	0	4	2.15
1	0	0	0	0	0	0	0	0	0	67	0	0	67	36.02
2	0	0	0	0	0	0	0	0	0	68	0	0	68	36.55
3	0	0	0	0	0	0	0	0	0	47	0	0	47	25.26

				Total	Rui	ns by	Mon	th			
Jan	0	Feb	0	Mar	0	Apr	0	May	0	Jun	0
Jul	0	Aug	0	Sep	0	Oct 1	86	Nov	0	Dec	0

Grand Total Runs:

186

### Incident Type Report (Summary)

# Alarm Date Between {10/01/2015} And {10/31/2015}

Incident Type		Pct of	Total	Pct of
	Count	Incidents	Est Loss	Losses
	****	2.15%	\$0	0.009
	4	2.15%	\$0	0.00
All and the second seco				
1 Fire				
100 Fire, Other	***	1.61%	\$40,000	100.009
130 Mobile property (vehicle) fire, Other	***	0.53%	\$0	0.00
140 Natural vegetation fire, Other	****	1.07%	\$0	0.009
142 Brush or brush-and-grass mixture fire	****	0.53%	\$0	0.00
	7	3.76%	\$40,000	100.00
3 Rescue & Emergency Medical Service Incident				
300 Rescue, EMS incident, other	***	0.53%	\$0	0.009
311 Medical assist, assist EMS crew	****	50.53%	\$0	0.009
320 Emergency medical service, other	****	4.83%	\$0	0.009
321 EMS call, excluding vehicle accident with	****	1.07%	\$0	0.009
322 Motor vehicle accident with injuries	***	1.61%	\$0	0.009
324 Motor Vehicle Accident with no injuries	****	1.61%	\$0	0.009
331 Lock-in (if lock out , use 511 )	****	0.53%	\$0	0.009
353 Removal of victim(s) from stalled	****	0.53%	\$0	0.008
	114	61.29%	\$0	0.009
4 Hazardous Condition (No Fire)				
	***	0.53%	\$0	0.00%
4 Hazardous Condition (No Fire) 411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)	***	0.53% 1.61%	\$0 \$0	
411 Gasoline or other flammable liquid spill				0.00%
411 Gasoline or other flammable liquid spill	****	1.61%	\$0	0.00
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call	****	2.15%	\$0	0.00
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other	****	1.61% 2.15%	\$0 <b>\$0</b> \$0	0.00%
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other 510 Person in distress, Other	****	1.61% 2.15% 1.07% 1.07%	\$0 <b>\$0</b>	0.00%
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other 510 Person in distress, Other 522 Water or steam leak	**** <b>4</b> ****  ****	1.61% 2.15% 1.07% 1.07% 0.53%	\$0 <b>\$0</b> \$0 \$0 \$0 \$0	0.00% 0.00% 0.00% 0.00%
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other 510 Person in distress, Other 522 Water or steam leak 531 Smoke or odor removal	****  4  ****  ****  ****	1.61% 2.15% 1.07% 1.07% 0.53% 1.07%	\$0 \$0 \$0 \$0 \$0 \$0 \$0	0.00% 0.00% 0.00% 0.00% 0.00%
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other 510 Person in distress, Other 522 Water or steam leak 531 Smoke or odor removal 550 Public service assistance, Other	****  4  ***  ***  ***  ***	1.61% 2.15% 1.07% 1.07% 0.53% 1.07% 0.53%	\$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00%
411 Gasoline or other flammable liquid spill	****  4  ****  ****  ****	1.61% 2.15% 1.07% 1.07% 0.53% 1.07%	\$0 \$0 \$0 \$0 \$0 \$0 \$0	0.00
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other 510 Person in distress, Other 522 Water or steam leak 531 Smoke or odor removal 550 Public service assistance, Other	****  4  ***  ***  ***  ***	1.61% 2.15% 1.07% 1.07% 0.53% 1.07% 0.53%	\$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00%
411 Gasoline or other flammable liquid spill 412 Gas leak (natural gas or LPG)  5 Service Call 500 Service Call, other 510 Person in distress, Other 522 Water or steam leak 531 Smoke or odor removal 550 Public service assistance, Other	****  4  ***  ***  ***  ***  ***	1.61% 2.15% 1.07% 1.07% 0.53% 1.07% 0.53% 6.98%	\$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00%

# Incident Type Report (Summary)

# Alarm Date Between {10/01/2015} And {10/31/2015}

Incident Type	Count	Pct of Incidents	Total Est Loss	Pct of Losses
6 Good Intent Call				
611 Dispatched & cancelled en route	****	2.15%	\$0	0.00%
651 Smoke scare, odor of smoke	****	1.61%	\$0	0.00%
652 Steam, vapor, fog or dust thought to be	****	0.53%	\$0	0.00%
	10	5.37%	\$0	0.00%
7 False Alarm & False Call				
700 False alarm or false call, Other	****	2.15%	\$0	0.00%
710 Malicious, mischievous false call, Other	****	0.53%	\$0	0.00%
715 Local alarm system, malicious false alarm	****	0.53%	\$0	0.00%
730 System malfunction, Other	****	0.53%	\$0	0.00%
731 Sprinkler activation due to malfunction	****	0.53%	\$0	0.00%
735 Alarm system sounded due to malfunction	****	1.07%	\$0	0.00%
740 Unintentional transmission of alarm,	****	1.07%	\$0	0.00%
741 Sprinkler activation, no fire -	****	0.53%	\$0	0.00%
743 Smoke detector activation, no fire -	****	2.15%	\$0	0.00%
744 Detector activation, no fire -	****	1.07%	\$0	0.00%
745 Alarm system activation, no fire -	****	3.76%	\$0	0.00%
	26	13.97%	\$0	0.00%

Total Incident Count: 186

Total Est Loss:

\$40,000

### Monthly Incident Counts By Station

### Alarm Date Between {01/01/2015} And {10/31/2015}

Station #	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total	Percent
	0	1	1	0	3	3	2	2	2	4	0	0	18	1.01
1	51	36	48	44	55	50	47	60	77	67	0	0	535	30.29
2	93	58	71	70	79	60	70	79	73	68	0	0	721	40.82
3	58	52	44	42	52	42	63	53	39	47	0	0	492	27.85

		Total Rur	s by Mon	th	
<b>Jan</b> 202	<b>Feb</b> 147	<b>Mar</b> 164	<b>Apr</b> 156	<b>May</b> 189	<b>Jun</b> 155
<b>Jul</b> 182	<b>Aug</b> 194	<b>Sep</b> 191	<b>Oct</b> 186	<b>Nov</b> 0	Dec 0

Grand Total Runs:

1766

# Property Use Report (Summary)

# Alarm Date Between {10/01/2015} And {10/31/2015}

Property Tree		Percent of	Total	Percent of
Property Use	Count	Incidents	Est Loss	Losses
N B				- Nerusei
No Property Use Reported	****	0.53%	\$0	0.009
	1	0.53%	\$0	0.009
100 Assembly				
123 Stadium, arena	***	0.53%	\$0	0.009
140 Clubs, Other	****	0.53%	\$0	0.009
150 Public or government, Other	****	0.53%	\$0	0.009
161 Restaurant or cafeteria	****	2.15%	\$0	0.009
162 Bar or nightclub	****	0.53%	\$0	0.009
	8	4.30%	\$0	0.009
200 Educational				
213 Elementary school, including	***	0.53%	<b>\$</b> 0	0.000
kindergarten		0.55%	\$0	0.009
254 Day care, in commercial property	****	0.53%	\$0	0.009
	2	1.07%	\$0	0.00
300 Health Care, Detention & Correction				
311 24-hour care Nursing homes, 4 or more persons	****	9.67%	\$0	0.00%
340 Clinics, doctors offices,	****	2.68%	\$0	0.009
nemodialysis cntr, other		2.00	40	0.003
342 Doctor, dentist or oral surgeon office	***	0.53%	\$0	0.00%
	24	12.90%	\$0	0.00%
100 Residential				
100 Residential, Other	***	4 0 7 0	900 E	
19 1 or 2 family dwelling	****	1.07%	\$0	0.00%
29 Multifamily dwelling	***	22.04%	\$0	0.00%
159 Residential board and care	***	22.04%	\$40,000	100.00%
62 Sorority house, fraternity house	***	4.83%	\$0	0.00%
in a second production of the second productio	-	4.83%	\$0	0.00%
	102	54.83%	\$40,000	100.00%
000 Mercantile, Business				
000 Mercantile, business, Other	* * * *	1.07%	\$0	0.00%
11 Convenience store	****	0.53%	\$0	0.00%
19 Food and beverage sales, grocery tore	***	2.15%	\$0	0.00%

# Property Use Report (Summary)

# Alarm Date Between {10/01/2015} And {10/31/2015}

Property Use	Count	Percent of	Total	Percent of
500 Mercantile, Business	Count	Incidents	Est Loss	Losses
571 Service station, gas station	***	2 00%		440
580 General retail, Other	****	3.22%	\$0	0.00
581 Department or discount store	****	1.61%	\$0	0.00
599 Business office	***	1.61%	\$0	0.00
TIP DASTROSS OFFICE		0.53%	\$0	0.00
	20	10.75%	\$0	0.009
600 Industrial, Utility, Defense, Agrico	ulture, Mi	ning		
629 Laboratory or science laboratory	****	0.53%	\$0	0.009
	1	0.53%	\$0	0.00%
700 Manufacturing, Processing				
700 Manufacturing, processing	***	0.53%	\$0	0.009
	1	0.53%	\$0	0.009
800 Storage				
888 Fire station	****	0.53%	\$0	0.009
	1	0.53%	\$0	0.00%
900 Outside or Special Property				
900 Outside or special property, Other	****	1.07%	¢0	0.000
946 Lake, river, stream	****	0.53%	\$0	0.00%
960 Street, Other	***	2.68%	\$0	0.00%
961 Highway or divided highway	***	2.15%	\$0	0.00%
962 Residential street, road or	***	0.53%	\$0 \$0	0.00%
residential driveway		0.55	30	0.00%
963 Street or road in commercial area	***	1.61%	\$0	0.00%
965 Vehicle parking area	****	0.53%	\$0	0.00%
	17	9.13%	\$0	0.00%
****				
UOO				
UUU Undetermined	***	4.83%	\$0	0.00%
	9	4.83%	\$0	0.00%
Total Incident Count: 186	Total E	st Losses:	\$40,000	

Total Est Losses: \$40,000



300 North St, West Lafayette IN 47906

### **October 2015 Training Report**

The month of October for the fire department contained a wide variety of training opportunities. The month started with Firefighters Dazey and Lyons attending a live fire boot camp at the Fire Department Training Network. At the Training Network the firefighters practiced engine company and ladder company skills under live fire conditions. Both firefighters stated this was some of the most intense training they have ever experienced. The training spanned three days, eight hours each day, a total of 48 hours of great hands on training.

Also this month all three shifts took part in EMS in-service training with Lynette Lister at fire station 2. The topics cover in this month's training session were blood borne pathogens and care of geriatric patients. Blood borne pathogens is a required topic for department members each year to practice emergency care in the state. Each medical training session was two hours each, providing 76 hours of training for the Fire Department personnel.

October each year the Fire Department members compete a test on every piece of fire hose the department has in its inventory. This task provides some great training for each member in hose line and pump operations. All three shift completed this testing over 124.5 hours in October, providing the city tested fire hose on each fire truck responding from each station.

At the end of the month each shift will take part in a Hazardous Materials refresher training with Instructor Joe Heater. The training session will cover how the fire department can help in this type emergency and the tools we can use to accomplish safe operations. The training will provide each shift with 3 hours of training on this topic. This is another requirement by the state for each firefighter, 78 hours of training total will be accomplished.

Throughout the month the Fire Department members also completed 114 hours of individual station training hours consisting of truck maintenance, building tours, gear review, and new firefighter orientation training.

October provided 440.5 man hours of valuable training to the Fire Department members that will help us serve the community better each day.



# MEMORANDUM

Beth DeHahn

**Administrative Assistant** 

FROM:

Jodie Imel

Fire Inspector

**DATE:** 4Nov1515

**SUBJECT:** Monthly Activity Report – 21Sep15 through 20Oct15

The following activities were completed by the Fire Prevention Bureau for above noted dates.

Activity	Descripti	on	<b>Total Completed</b>				
Inspections – All Types							
Letters of Completion	An option for on-site reinspection i of the report of inspection. The indicates all deficiencies noted prevention inspection have been co	e representative's signature during the routine fire	0				
Updated Emergency Contact Information	This activity type is used when upden contacts for a particular occupance could be by email, telephone call contacted by an occupancy or proper Fire Prevention Bureau.	2					
FireHouse Record	3						
		Total for all Activity Types	41				

The following provides updated activity totals for the period 2Mar15 through 20Oct15. The updated numbers include any activities that were not entered into FireHouse during previous reporting periods. Fall inspections of the fraternities, sororities and co-operatives have been completed. FSC locations on this side of the street are being done jointly with PUFD inspectors. A significant number of serious fire and building code violations were encountered, many of which will take several months to correct. Most involved sprinkler system issues and unapproved lofts in individual rooms. Because this was my first time through these buildings, a great deal of time was spent researching the Indiana Building Code and the Indiana Fire Code. It is hoped each year it will take less time to complete not only the inspection, but the associated paperwork as well. Also included with this monthly update is the latest informational page that was part of the Villas of Stonebridge newsletter. As a resident of this neighborhood, I have been asked to provide life and fire safety information for the monthly publication.

Activity	Descrip	tion	Total Completed	
Inspections – All Types	The types of inspections included email and on-site visits; routine fireinspections; and planning inspreviews and on-site visits.	578		
Letters of Completion	An option for on-site reinspection in the report of inspection. The representation all deficiencies noted during the roll have been corrected.	3		
Updated Emergency Contact Information	This activity type is used when up contacts for a particular occupar could be by email, telephone call initiated by an occupancy or properties Prevention Bureau.	237		
FireHouse Record	more more and some gency contact information. In some			
		Total for all Activity Types	1093	



Roasted turkey. Stuffing. Mashed potatoes. Pumpkin pie. If you shut your eyes, the smells of the holidays close in around you. You can see friends and family celebrating. time-honored traditions as everyone sits around the table telling stories, laughing and eating all of those wonderful dishes. If you keep your eyes shut long enough, thoughts of leftovers - hot turkey sandwiches, smothered in rich gravy, and cranberry sauce - begin to creep in. But what doesn't come to mind are

these uninvited guests: campylobacter, toxoplasma, listeria, salmonella or norovirus, otherwise known as the top five food microorganisms that cause food poisoning in humans.

Every year, these micro-bugs cost Americans \$7.4 billion in related healthcare bills, cause nearly five million illnesses and 1100 deaths. A large number of these food-borne illnesses occur around the Thanksgiving weekend. Not much ruins a holiday celebration faster than stomach cramps, nausea or worse! Depending on the type of contamination, the affects of food-poisoning can occur before your guests have left your home, leaving you to clean up more than just the dishes. When preparing your holiday feast, take these precautions to prevent meal preparation mistakes that could leave your guests feeling not so welcome:



Wash your hands. Always assume raw meat and poultry, eggs and fish contain harmful micro-bugs. Wash your hands before and after touching raw food. And be sure to wash your hands after using the restroom (I know, right? But some people forget.) Don't just dunk your hands in hot water. Hot water, soap and a 20-second scrub are necessary to remove

the micro-bugs. Sing "Happy Birthday" twice to yourself while scrubbing between your fingers and up your forearms to help the time go by! Avoid cross-contamination. After slicing raw meat, poultry or fish, thoroughly was the knife and cutting board before moving onto the veggies and salad. And skip the turkey's bath before preparing it. This can actually spread those pesky micro-bugs.

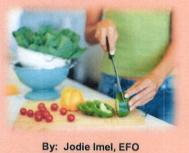
Store food properly. After about two hours at room temperature, microbugs begin to thrive, especially in raw meats, poultry and fish. Use chafing dishes to keep hot foods hot (at least 140° F) and nesting bowls of ice to keep cold foods cold (below 40° F). Oh, and no counter-top defrosting!

Take the temperature. Use a food thermometer to know when foods have reached their proper internal temperatures. For turkey, other poultry and stuffing, that's 165° F. For roasts, steaks and chops, it's 145° F. Gravies, sauces and soups should be boiled.

Love the leftovers. Place leftovers in shallow containers and store them in the refrigerator. If you know you'll not be eating them within the next three or four days, freeze them.

No one is immune from food poisoning, but some groups are at higher risk than others. Older adults, pregnant women, infants and young children and people with chronic diseases can be more seriously affected by the complications associated with food poisoning. One of the most common complications is dehydration. Sometimes these high-risk individuals may need hospitalization to receive intravenous fluids. Dehydration can be fatal in extreme cases.

Food poisoning is preventable, just as most illnesses and injuries are. Simple steps like washing your hands, handling and storing food properly will keep your friends and family members healthy. Next year's stories beginning with, "Remember when" will all have pleasant endings!



**WLFD Fire Inspector** 

### **WEST LAFAYETTE FIRE DEPARTMENT**

300 North St. West Lafayette, IN 47906

www.westlafayette.in.gov

765.775.5175